



SSOP 102 Packaging Area Equipment Cleaning

Revision: 01/18/2024 Reviewed 01/18/2025

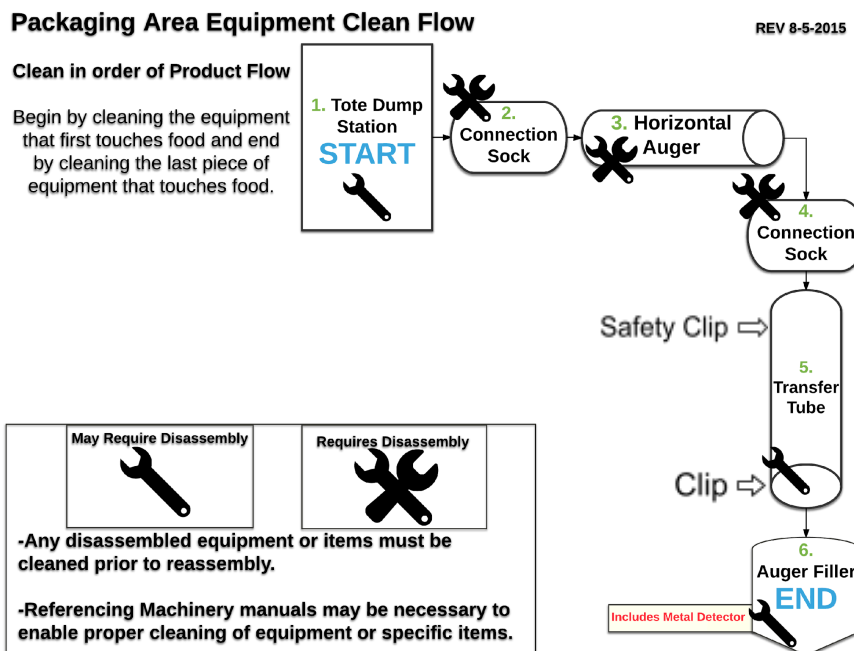
Packaging area equipment cleaning is handled by a production schedule given to packing employees. The schedule **specifies** what products need to be produced and when to produce them. The schedule also **specifies** when to clean packaging equipment.

Packaging area equipment clean types

Quality Clean – To remove quality compromising residues (Textures, Flavors, Scents, Colors, etc).

Certification Clean - To remove GMO, non organic materials to ensure that certifications are maintained.

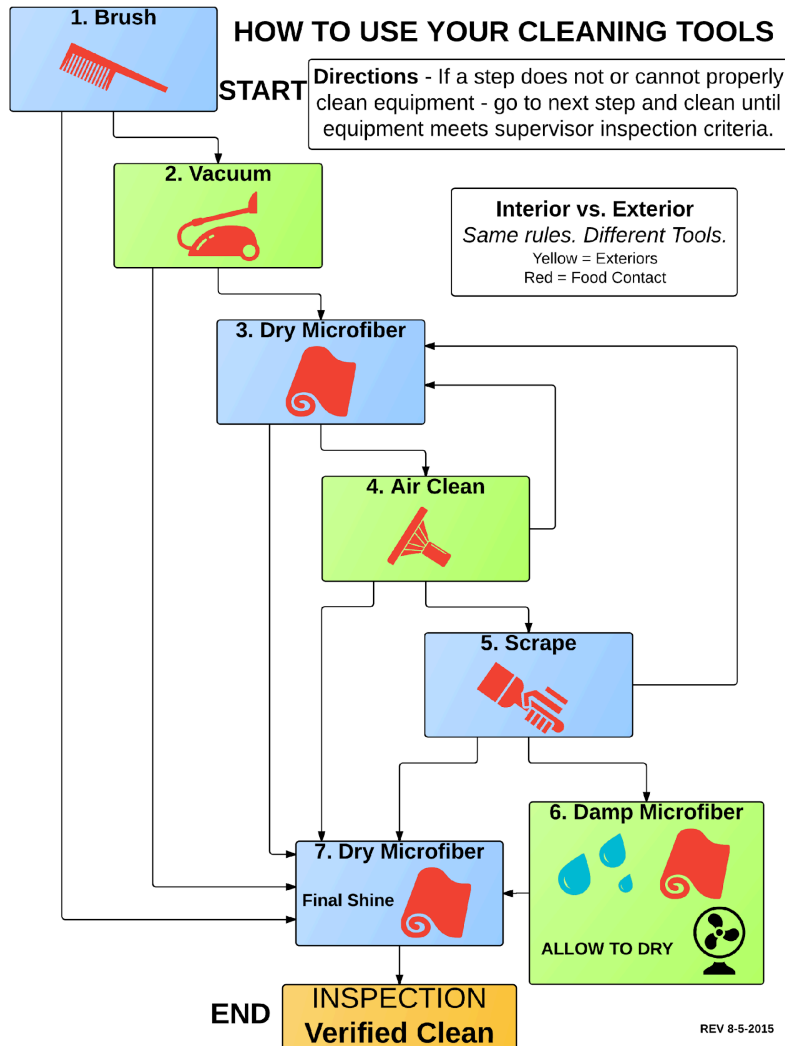
Food Safety Clean – To remove allergen residues or other hard to remove quality compromising residues.





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QUALITY CLEAN

A quality clean is the clean type that removes quality compromising residues.

1. Clean the safely accessible equipment exterior surfaces with Yellow Tools.
2. Switch all Mixing line equipment to “OFF” at all control locations



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3. Perform a lock out, tag out.
4. Clean the remaining equipment exterior surfaces with Yellow Tools.
5. Open equipment access points and doors.
6. Remove product residue from equipment interior Food Contact surfaces using Red Tools.
7. Document all cleaning activities on QMR 011 (d and e).

VERIFICATION: Have a supervisor inspect and verify that equipment is properly cleaned according to this description:

“Equipment Exterior Surfaces and especially Food Contact Surfaces are visually confirmed as having nothing more than a fine residual dust layer with no product accumulation or clumps.”

-If verification fails to meet the above criteria, continue cleaning further before attempting verification again.

8. When verification is successful:

Close all equipment access points and doors.

Visually inspect vacuum contents and dump contents into the trash

Certification Clean: Follow the same steps for a Quality Clean except there should be no residual dust layer. All residue should be removed to prevent possible certification contamination.



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FOOD SAFETY CLEAN

A **food safety clean** is the clean type that removes Allergen Residues or other hard to remove quality compromising residues.

1. Clean the safely accessible equipment exterior surfaces with Yellow Tools.
2. Switch all Mixing line equipment to "OFF" at all control locations
3. Perform a lock out, tag out.
4. Clean the remaining equipment exterior surfaces with Yellow Tools.
5. Take equipment apart and take pieces to the wash bay. Don't forget the scoops, tools, etc.
6. Clean with Dawn dish soap and water.
7. Let pieces dry.
8. Sanitize
9. Let pieces dry.
10. Compliance/QA will test with one ATP swab and record results on QMR 011
11. Document all cleaning activities on QMR 011 (d and e)

VERIFICATION: Have a supervisor inspect and verify that equipment is properly cleaned according to this description:

"Equipment Exterior Surfaces and especially Food Contact Surfaces are visually confirmed as having no characteristics of textures, flavors, scents, colors, active-chunky or sizable ingredients from the recently produced batch. There should be no residual dust layer."

-If verification fails to meet the above criteria, continue cleaning further before attempting verification again.

12. When verification is successful:

Close all equipment access points and doors.

Visually inspect vacuum contents and dump contents into the garbage.

All waste goes into the trash. Remove trash from the production room to the garbage dumpster located outside (the east corner of the building). All trash shall be removed at the end of day and as needed throughout the day.

Name:

Trainer:

Date:

Date:

